

CORRALILLO GEWÜRZTRAMINER 2015

D.O. San Antonio Valley



TERROIR

Our Gewürztraminer block is planted in the lower part of a gentle slope, in one of the coldest parts of the estate. This leads to a slow ripening of the grapes, developing a great aromatic expression. The soils are deep, mainly of granitic origin in various stages of decomposition, these soils allow the vines to explore and develop a great root system, with an optimum vegetative growth. Thus achieving a natural balance thanks to the organic and biodynamic management of the vineyard.

WINEMAKING

All the grapes were harvested by the end of March and separated in two lots. One lot was whole-cluster pressed. Bunches of the second lot were destemmed and underwent a cold soak for 10 hours. This ensures the best aromatic expression of this variety and also great volume and roundness on the palate. The alcoholic fermentation was conducted in stainless steel vats and barrels at low temperatures for 30 days, with periodic stirring of the lees to enhance texture. We have chosen to bottle this wine under screwcap to preserve the wine's freshness and intensity for a longer time.

TASTING NOTES

This wine has a clear, pale yellow color, with an expressive floral nose of rose petals, as well as grapefruit, tropical fruits, lychee and crisp ginger. Concentrated, clear and full-bodied on the palate, with some creamy ripe fruit, that leaves a long, fresh, intense finish.

FOOD PAIRING

Perfect to accompany sushi, lightly seasoned dishes with ginger, tarragon, saffron and curry. Pairs perfectly with Asian food and desserts. Serve at 50°F (10°C).

TECHNICAL INFORMATION

- Alcohol: 13,5°
- Total Acidity (g/l): 4,02
- Residual Sugar (g/l): 1,37
- pH: 3,16
- 526 cases produced